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ST. JOHNSBURY, FRIDAY, FEBRUARY 9, 1877.

WHOLE NO. 322.

Vermont Earmer

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LEWIS B. HIBBARD, EDITOR.

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hrenelogical Journal, and Science of Health, an
Vermont Farmer,

Board Meeting in Peacham.

traveling companien, the editorial carpet- not get back to the body where it At Barnet stages were in waiting for that taken place, as the swollen, rounded appear- by Albert Chapman, agricultural editor of good-humored, wide-awake load you would go far and search long to find. Perhaps the fact that we were not in the regular coach but in one improvised for the occasion which healed. A foundered horse should be shod had a modest young man for driver who left with the heel calks low and that on the toe with our grave and dignified vivacity. Ev. shuttle-bone should be high at the heel and ery inviting farmhouse was noticed, and feebly resembled anything in heaven or earth, were commented on, jokes and bits of wis-Good Homestead, Cheap! were reached, where generous hearted hosts pleasant winter ride in a more thrifty and inviting town in Vermont. No old, run down buildings with gates swinging on one hinge, and half-fed cattle sunning themselves BUILDINGS MOVED. on the north side of rickety barns were seen, little hay. Having had a large Experience, and but everything was neat, orderly and indicative of thrift

> went to the hall in the basement of the congregational church, where one of the most into face with practical agriculture as represented by the farmers themselves. He emphasized the value of these face to face discussions. He also showed that the wick on "Fifty Years of Farm Life in Northstate must provide the men and the the theoretical side of agriculture to the farmers who have neither the ability nor the means of doing it. It was a capital point, being none in that town, though it had been the economical equilibrium of the country. was a miller, fattened four yoke of oxen and is often imposed upon by poor and shoddy his pork on wheat, and having killed his These sons of New England have crowded pork placed it on a rude sled which was material; then the school book disadvantage out those of less skill and talent, and this hauled to Boston by the fattened oxen where is another thing; then the credit system is latter class have become our tramps, the so- the whole lot was sold. After the inroads of such that the man who pays ready cash pays

England, read an excellent paper on "Grain prosperity of the third and fourth genera-Raising in Vermont; shall it be abandoned?" tion. The Fairbankses made the first cast which we hope to publish. The discussion began the manufacture of scales, the was very animated, with a strong leaning necessity for which grew out of the "hemp present. It also came out that the Peacham they have sold between that time and this farmers had pretty clear ideas of successful farming, and most of them know how to rapidly over the modern improvements of raise their own wheat and not depend on this day.

Hiram A. Cutting, A. M., of Lunenburg, inches. In Orleans county it is 41; about south along the lake it is hardly over 38 a long time of fair weather may be expected. His explanation of the signal service bureau has rendered to the agricultural and commercial interests of the country.

THURSDAY EVENING. The house was well filled at the appointed hour and there was a spirit of enthusiasm which was very gratifying to behold and very inspiring to a speaker. Prof. Noah Cressey spoke on Veterinary Science. The great majority of lameness in horses belongs to either legs or feet. If a horse steps short and carefully, the difficulty is from inflammation of the shuttle bone. The middle finger fairly represents the foot of the horse; the knee corresponds to the human wrist. The human band has two sets of muscles, one to extend and the other to bend or hook tle-bone is dry and irritates the muscles as up in churning. his heel and stands on his toe. The only

neglect leaves the legs to cool quickly, con-Last Thursday, February 1, taking our tracting the blood vessels of the legs so that the blood with which the feet are gorged cau bag, in hand, we went down to the train, where we found the board in full force on the lamina. which in time may become foul platform, enjoying the breath of spring as it matter or pus, and work itself out near the came on the wings of our "January thaw." heel in what is known as thrush. To cure From this place to Barnet station, some nine this founder the horse should be taken into or ten miles, the ride was very pleasant, a warm room and with aconite or other remseven miles' ride up over the hills and anoc of the under surface of the foot will valleys to Peacham, and a more keen, jolly, show, take a fine saw and make an opening us to do the talking, had something to do high, while the shoe on one with inflamed

low at the toe. there were many; weather vanes which it heat a horse, but that can not always be would be but little sin to worship, as they done. Our rule is to spend an hour if necessary, and we have done it many a cold dom were thrown back and forth in promis- with a "wisp" of straw or hay, or an old winter night, in rubbing the legs and body cuous confusion till Peseham's levely heights heavy wool cloth, till the horse is dry and were waiting to take us to their hospitable cooled off. Driving into the barn somewhat chilled late in the evening, that hour spent homes. Even the stage driver entered into the spirit of the occasion and carried us for half-fare. Seldom have we enjoyed a more It is hard sometimes to do all this, but it is the quickest, cheapest, easiest and best way to serve a horse and with such treatment a horse will never be lame the next day. Of

The wolf-tooth is a milk tooth which was not shed with that set. It is in the hog un-At two o'clock, the hour appointed, we der a year old and is in the cow just the same, and is shed in most cases in all these animals. It is usually pulled to cure blindgregational church, where one of the most in-less, but it has no connection with the eye; telligent, earnest, well-dressed and well-be-it has no nerve or nerve cavity. But pullhaved audiences, which we have ever seen ing or jerking the bit irritates the gum, and in this or any other state, gathered. With so I pull them. A Michigan physician took I. N. Watts as moderator, an opening ad- pains to examine one thousand cases of dress of welcome was delivered by Prof. C. blindness. The professor discussed horn ail A. Bunker of the academy, who spoke of as at Burlington and reported by us at the the importance of such gatherings as this in time, only here he had a specimen of horn which the theoretical in agriculture-as and a portion of the skull. Never burn or represented by the board—comes face cut out the lampass, but feed shelled corn or some thing of that kind.

FRIDAY MORNING. At ten o'clock the house was again filled and a paper read by Henry Blake of Hardern Vermont." He said when Lafayette vismeans for the proper presentation of ited Montpolier in 1825 the proprietor of and diverse things all at the same time; the western fever on so many of our eign demand for it, it became a drug in the cial nuisance of the day. Altogether it was a very fine address. Peacham-at one time thirty-five distilleries. Jonathan Lawrence, our neighbor of Pas- and in the exhausted fields and soil the whissumpsic and the "original granger" of New key business has entailed its curse on the iron plows in 1826. In 1830 they towards the growth of more grain than at speculation," The latter proved a failure. thirty million dollars worth. He then passed

G. S. Fassett read a paper on the "Selection tion of Dairy Cows." Said his old method gave a paper on the "Rain-fall in Vermont." was to get what appeared to be good cows and keep them, and for years he had no The rain-fall decreases as we go north , though | idea of testing cows so as to know the value the number of rainy days is greater. In of each to a butter dairy. But recent ex-Europe the rain-fall averages 30 inches per periments have revealed a wonderful differannum, while in Vermont it is about 40 ence in cows in this respect, and he believed that in a few years we could double the native cows some 2400 lbs. inches. In Orleans county it is 41; about amount of butter produced, though the num-Thetford it is 40; near the Massachusetts ber of cows should be reduced twenty-five line it is 42 inches; in the central part of per cent. He cited some cases of those who the state it is 39, while in Burlington and have succeeded in this work. One was Mr. Wood of Pomfret, who used to make on an inches. By rain-fall he meant snow and average 100 lbs., while now as the result of rain together. Cutting off forests has had a careful breeding he has an average of very important influence on the rain-fall, so some 300 lbs., and an income of at least that the storms are more irregular and se. \$100 per cow, or \$60 above expense of care vere at times. The old conditions of the and feed. Mentioned a man whose cow Indian summer, that season of fair beautiful made 161 lbs. in one week, and over 400 lbs. weather, no longer exists, as the area of in one year. Another farmer tested his cows leaves holding the moisture down to the and found five which did not pay expenses earth by the dry autumn foliage has been into 85 each, and another five which paid a sadly curtailed, and now we are as liable to profit of only \$5 each, so that he was keepstorms in this as at any other season. He ing ten cows year after year with no profit gave full and elaborate bases on which the at all. Mr. Fassett told his experience in weather probabilities may be predicted. The | testing his cows, and gave it as his conviction that multitudes of cows were kept in our dai- of losses caused by dogs and he highly comtors. If it is closed in the morning and re- ries which make no return of profit to their mended the law. He then asked what influopen, full and remains thus some days, as they have been long bred with respect to butter production. Their cream rises quicker, butter is more yellow, cream will chure more quickly and at a higher temperature, and so I would use Jerseys. But for the a dozen sharp, shrewd men of other profes-state's best interests he would use the Ayrshires, Shorthorns and Holsteins as well, and actual trial is the surest test of the milking qualities, there are certain signs which are limbs, large, crooked milk veins, a large ud- has more than once spoken of. der, well-formed teats, wide apart with good

sized orifices at the end.

He then gave full directions for using test over the milk, unless it is in cases of cream left after that is for it to mature. The temremedy is prolonged rest, and this should be perature of the cream when put into the bloods in this country; they are superior in either in a moist pasture or in a stable where chure, and kept at that temperature while many respects to their Spanish ancestors. He parts. Another disease is where a horse too fast. The churcing should stop as soon and our sheep have about 40,000 weel hairs steps along and rests on his heel with the as the butter globules are large as shot, and to the square inch. More purchasers visited too up. This is founder in the feet, or in- any churning beyond that will destroy the our state the last year than during any pro-This disease is caused by quarts of shorts after the last days of July \$70,000,000. Mr. Chapman mentioned a putting up the horse, after hard driving and heating, giving it grain and other feed, without out proper rubbing and blanketing, and this months before calving.

sheep that sheared twenty-seven pounds of milk until the cows are dried about two wool.

The last paper read was by F. E. Rich-

PRIDAY AFTERNOON.

The size of the audience was such as to render it necessary to go to a larger room than the town hall, and hence we went to the spacious, tasty Congregational church. The room was well filled at the appointed hour and the services were opened by a choice and appropriate selection of vocal music, finely rendered by a well trained chorus choir. weaning, and during the first fall and winter. in length so as to keep the poison from be-He would have a heifer come in at two years of age, but let her go farrow the third year, and she will not only be more profitable that year, but ever afterwards, as the farrow year more fully develops the vessels for lacteal secretions. He approved of warm stable, kind care, etc. He would also have a good grop of fodder corn, Evergreen he has regarded as best; others say the Sanford is best, sown in drills. Lane's sugar beets for roots are most easily raised and very productive : sow the last of June in drills thirty inches apart, sows by hand and be sure to keep down the weeds. The plants should stand about a foot apart. Uses ashes heaviern plain that they could raise beets on those alkali plains, and did for a few years to exbaust the soil of its alkalis. Plants beet seed one inch deep; in winter he feeds a Chapman raises the sweet German turnip, course the only feed given that night was a and uses phosphates on this crop; Gregory little hay. on his poorer land; he is not satisfied unless he gets 800 bushels of turnips and 1200 bushels of beets to the acre; he would use 300 pounds of phosphate per acre for turnips; of every carry farmer to get his milk into One subject upon which there is a great uses Cumberland phosphates, as he has found it more uniformly reliable than the Bradley brand. Mr. Chapman said, in reply to a question, that the board had appointed Prof. ermont, the chemist of the board, and the board invites all the farmers of the state to in the several localities of the state to him milk easy. But it locked as though they the casein of the milk; that whatever for analysis; send fresh, not last year's, and were trying to increase the specific gravity amount of butter is retained in the curd is not less than two pounds. Of course such a

manufacturers send a better article. thought the light and shade was more clear- milking must be done in a cleanly manner, milk again in as perfect a state as at first. ness, etc. One is when a man tries to keep his stock cheap; he also misapprehends the especially on the butter; then he grouped into a class deserving most thorough reprobation the "tree," the "sewing machine," the "book," the "life," and sundry other agents, and urged their speedy and atter extermination by complete neglect of the whole class. stress being given to the pros and cons on the milk upon them and making the after

the "middlemen."
Mr. Varnum made from two cows in 1875, net reported a full blooded Jersey from which or less with sore ears. Let the water be he made in first week of Jane, 1875, 21 lbs.: first week of September 174 lbs. Beside hay he used feed composed of three parts "coarse middlings," mixed with one part corn meal, and gave a two-quart basin rounded full twice each day. Amasa Scott of Craftsbury has made since January 1, 1876, till February 1, 1877, 450 lbs. He feeds early cut hay. Mr. Greenbanks made from eight

FRIDAY EVENING. choir, with an address by Ora Paul of Pomfret, on "Recent Legislation Affecting Agriculture." First he called attention to that concerning cruelty to animals which he highly commended. That respecting the protection of fish and game he did not think would coagulate double the quantity of milk that by running water around and under the vats, produce much good for the state, though he a new one will, and will produce a firmer for it is in such weather that taints and ferdid not claim to be fully competent to judge curd, clearer whey, and consequently better ments are abroad, and milk is so casily afof the matter; the dog law he explained at cheese. Three stone jars are used holding length, and told how the bill came to be re- six or eight gallons each numbered one, two that the greatest care is necessary to have ported favorably by the committee; the great feature in its favor is that which creates a old rennets are put and the jar filled with fund, out of the taxes, for the remuneration mains so, a storm may be expected; if it is owners. For butter he would select Jorseys | ence farmers had on legislation. Of the 236 members of the house 138 were farmers. while no other profession had over 18 members. But for all this, this large number of farmers was practically controlled by ten or before and allowed to soak for one or two difficulty is, farmers do not inform and flaspecial grades of all these breeds. While miliarize themselves with public affairs; the brightest boys are educated for professors, while the less promising are put upon farms; ually reliable as a guide. He enumerated | and then farmers do not take pains to teach as follows: Soft, velvety skin, large, open their sons the practical management of busi-J. H. Mead gave a paper on "Sheep Hus-

bandry." He is a breeder of blooded Merino sheep and showed his entire familiarity with tubes to ascertain the value of our cows. the business and his subject. For those near considered fine-wooled sheep the best to

Education on the Farm," which though brief flavors and scents vary with each days'

In reply to the question as to how we can prevent the ravages of the potato bug. Mr. Mead gave the direction of a gentleman in Pennsylvania, which was to mix Paris green one part with twenty parts plaster of Paris and sift it on the potatoes in the morning when the dew is on. Put it on when the the Middlebury Register. He urged the pear, and again when the third crop appears. proper care of calves reared on good milk, speand the potatoes will be secure. He made a cial pains being taken that thegrowth be not an old tin pail or cup turned bottom up and

Paper Read at the Recent Recting of the Vermont Datrymen's Association in Bur-lington, by E. A. Green, M. D., of Rich-mond.

ter and cheese, is the main subject of interest written about at every dairymen's association,

ation is cleanliness. It should be the aim struction of others. the tubs or vats in as perfect and pure a diversity of epinion among cheese makers is,

and three. Into number one eight one-yearwhey that has been boiled to remove the curd and allowed to get cold before using. The rennets remain in number one six or eight days, being turned inside out and rubbed every day. They are then taken and put in number two, which is filled as days and then are thrown away and eight pint or a pint and a half is used to coagu-

elean.

of bad butter and cheese.

hundred pounds of cheese each. The first thing a cheese maker must know The last paper read was by F. E. Rich- of pocket. This kind of cheese in the ver- ring is continued until the temperature of any more."

ardson of Waterford on the "Importance of nacular is called "skunks," and the different | the water beneath the vat and the mass of was so pointed and suggestive for a young farmer that we shall publish it. that outranks the king of Denmark's of- to retain as much heat as possible. Now the fence that smelled to heaven.

In the making of cheese the weather bears a very important part. The process is not wholly mechanical, and the chemical changes that are going on during the process A paper on "Care of Dairy Cowa" was read by Albert Chapman, agricultural editor of then again when the second crop of bugs appear; are more or less affected by the state of the atmosphere and the condition of the milk atmosphere and the condition of the milk. With a low barometer and a high thermometer we have the changes much quicker, and consequently the manipulations must be retarded by lack of good food at the time of held by a wooden handle three or four feet done with more haste than when we have the reverse, a high barometer and low thermometer. For we cannot always control the changes by the temperature at which we not have rules that will work constantly every day. The cheese maker that confines to every dairyman. It has been talked and of cheese upon his ranges as there are days in the month. He must vary his process til it seems that nothing new can be said the state of the milk. And this is where upon the subject. There is a right way for experience is his best guide. His senses ly as he found, by a journey across the west- the dairyman to get his milk, or the product must be educated up to the highest point, from it into the most money, and that is particularly those of taste, smell and feel-

state as possible. To do that he must give the skimming of the evening's milk and the some attention to the milking of his cows. I conversion of the cream into butter, or its Peter Collier of Burlington, the well known have seen a great many milkers that were addition to the morning's and evening's mess in the habit of wetting their hands, either and its supposed retention in the curd in by milking on them, or dipping the fingers the making of cheese. Now we know there send samples of the fertilizers offered for sale | into the milk, the object I suppose being to | is no affinity between the butter globules and of the milk by washing all the filth from the held there mechanically, for the cream when cow's udder and their hands into it. This the milk is at rest rises to the surface and while your eyes are upon them it is all right, you cannot agitate the milk with a sufficient but as soon as your back is turned they are force, but that the lightest and richest part with water at a temperature of not less than fraud, but by the actual saving of a waste, as an article of food has been used by man perature inside as outside of them. The cat-160°. Thorough washing, scouring and The nights' milk should be spread enough to from the infancy of the race. We find by the were tied up and so could not exercise to boiling water is the remedy for a great deal insure its keeping perfectly sweet until the analysis that its constituent parts are water, keep warm. Such stables! With not even a mornings' mess is added, and the cheese that makes it refreshing as a beverage, ca- partition in many of them between the heads Our plan for cure, preservation and use of making commenced. I believe that milk sein, a flesh forming substance, fat or butter, of the cattle, and the open floor and more rennets has been to remove the curd, and should acquire a certain degree of ripeness a heat producing substance, sugar and min- open barn, with cracks between the boards place them upon turners or boards in a in order to make a perfect cheese. With eral matter to give it sweetness and flavor, and in the stable door nearly an inch wide The exercises opened, after singing by the warm room, and dry them as soon as possible, the weather favorable and properly cleansed Let us compare skimmed milk cheese with and now and then a hole cut in the door at with the use of very little sult. After be- vats and utensils the cooling of the milk is pure milk, whole milk cheese and beef. These the bottom for the convenience of the hens! ing thoroughly dried the salt is shaken from unnecessary, otherwise than by contact with articles in a dried state according to Prof. them, and the rennets put into paper bags the surrounding atmosphere. In damp, hot, Johnston contain in 100 parts as follows: and kept a year before using. Experience cloudy nights, when the air is like a wet has taught us that a rennet a year old will sponge it may be necessary to cool the milk feeted by these pests of the cheese maker,

night's milk and the morning's mess added. by other substances. To make an article principal business. Perhaps they think they We raise the temperature of the milk ac- that would sell well and suit the consumer, they will make their stock narry and no under cording as the weather is warm or cool from I would follow this process: Set the milk in profit? Not until the warm days of spring, 80° to 84°, shutting off the heat when the the shallow pans and in butter dairies for if indeed until the grass grows, can they perthermometer marks within two or three de- twelve, twenty-four or thirty-six hours, or ceive any gain. Contrast the cow that is fed grees of the point we wish to set the milk. for whatever length of time is required to on late cut hay in a cold barn that yields dry remosts put in their place in number After the heat has become equalized we add raise the cream and keep the milk perfectly with that fed on early cut hay and a little two. The same is done from number two to the coloring mixed with a small quantity of sweet, which may be done by running water meal or roots in a warm stable and yields three, and from number three back to num- milk, and then enough of the renact solution around the pans. Remove the cream and from eight to ten quarts per day of good ber one, so that we have a jar of solution of to commence the coagulation in not less than set the skimmed milk for cheese at as low a milk and is herself gaining in flesh, and say constant strength—a solution of which one than five nor more than ten minutes, and to temperature as possible, say from 75° to complete the same in thirty or forty min- 80°; add rennet sufficient to coagulate in 20 has a native cow that he keeps warm and dry late a thousand pounds of milk. The ren- utes, the vat being covered during the minutes; cook the cord at 86° to 90°; avoid and feeds her well, and she returns nearly nots will average from three hun dred to four time. The horizontal knives are then passed all tendency to acidity, and be as expeditious three dollars per week for the feed and the through the mass lengthways of the vat, and in the operation as possible and not suffer work; at any rate he has received the sum of after a short period of rest, the curd is cut waste. I would salt sparingly and press at the commencement of the dairy season, lengthways, across and diagonally with the carefully. Place the cheese in a warm room the family of six. tubes to ascertain the value of our cows.

In open pans, large or small this milk room and of easy access to the markets, he sag-should be kept as near 65° as possible all gested breeding for mutton, and for this purton, and it must be settled by the managers or the time. The white specks so annoying are pose he advised the Cotswolds and South-should retain as dried cream, caused by currents of air going down; but for those away from markets he cheese to be sold every month, every three It is unnecessary for me to tell you that the much water in the curd as would insure its or six months, or kept through the season outting and subsequent handling must be mellowness and early ripening. Three-subject of black-leg came up, and you reup the finger, and the leg and foot of the standing till the whey separates, when some raise. He gave a clear account of Spain's and sold the next spring? There must be no done slowly and with great care, in order fourths of the consumers of cheese in this member the time was limited so I did not Most cream will rise in Merinos. The first importation to this coun- uncertainty about this. There is no man or that the only globules may not be separated country prefer new cheese providing it is state my experience, which I now send to they move over it hence the horse bends up twelve hours and all the time the cream is try was by Mr. Livingstone in 1802. The woman endowed with the miraculous gift, from the curd, which is sure to be the case included in the miraculous gift. infantaders is the most numerous of the pure or who has acquired that perfect experience, bloods in this country; they are superior in that can make a choese that will ripen and The vat is again covered and the curd allow- get it. the stall is well bedded with moist earth several inches in depth, so that the horse can about 65° in summer and real inches in depth, so that the horse can about 65° in winter. Would not use a points and not for fancy ones. Whole flocks same cheese retain its quality and give the same cheese retain its quality and give the same cheese retain its quality and feel them to the cider barrels we could buy or borrow we stored forty bushels of little, hard, same cheese retain its quality and give the same cheese retain its quality and the curd kept business of making skimmed milk cheese for the calculations. rest inones to the horse can be described as the horse can be desc reason why we find so much poor June and temperature of the mass to the point we amount of a good article, would find ready lings in all my life, but, alas, the sweet in the July choese in the fall. And the cheese- wish, which will vary according as we wish sale at good prices and the income of the apples thickened their blood to that extent maker is blamed. The cheese at one time the cheese to ripen fast or slow, or as the butter dairy increased thereby. flammation of the lamina, that sensitive portion of the foot which lies in corrugated any process. He soaks his tubs in brine till ties of great good to breeders of fine sheep.

The United States has 32,000,000 worth market, but the price was down and we The time occupied for this part of the promarket, but the price was down and we The time occupied for this part of the promust hold for a rise; having done so our cess should be from one hour to an bour and choses has deteriorated and the rise is out a half. After the heat is shut off the stir- I glad I don't have to sloop out in the shod

We will suppose everything in order for

whey and ourd is the same. The curd is again allowed to subside and the vat covered best implement in a cheese factory to assist

set the milk and run up the curd. We can lowed to attain just the state we wish. By their own; this soon runs out the stock; the himself to one set rule for every day's work dency of the curd after it is separated from birds, that costs more to fit them for the is bound to have as many different qualities the whey is to run together and form a solid table, or market, than they will come to; and more or less at every farmers club, un- day by day, according to the weather and draining the salt and curd may be intimately well sheltered, where these cold nights will what every one is striving to do. What lit- ing. A good nose is almost as essential as this change comes so quick that the cheese- with corn meal, barley, oats, scraps from the the I have to say will be upon the making the hands in making cheese. By it the maker is obliged to use the utmost haste in table, occasionally meat chopped up and peck a day of beets to his cow; Samuel of cheese. And whether the way I shall ad. changes in the milk and whey will be no getting the curd from the vat to the sink, green feed, such as chopped cabbage, etc. Evarts of Cornwall raises the seed. Mr. vocate is the best way or not, I leave you ticed the soonest. The least acidity may be and consequently rough handling causing Fowls will not lay well in winter on one kind to judge. It is no new way. It is as old detected by smelling before it can be by great waste. The aim of the maker through of food alone; they must have a variety and as the factory system in America, or the tasting. Therefore the cheese maker must out the process should be to have the whey a change, and egg producing in winter is the learn by practice and constant, steady work, clear and free from butter. White whey is time for profit; this is when eggs bring the The first thing that claims our consider. what he cannot learn by set rules or the in-

Mr. N. K. Abbott of East Cabot read a class of milkers is the worst to manage; there is a complete separation. I do not the card and the time the cheese is to remain costs no more to keep good stock than it brief article on "Our Disadvantages." He if you give them to understand that the believe the cream can be mixed with the upon the ranges. The bandage is applied does to keep poor, inferior stock; study the one class of disadvantages pertain to the at their filthy habit again. If ever a man is after its separation will be constantly rising the bandage is pulled up and spread evenly is in care and feed, after you have selected person's own life, his ignorance or shiftless- justified in imitating the example of Cain in to the surface. And there must be a time, over the edge of the cheese. They are then the breed that suits your fancy best; it will his club exercise it is under these circum- after the addition of the rennet, when the returned to the press where they remain unand if any who oppose the board could have the capital of state some seventeen years. Greatest success in life is amassing wealth stances. All dirt and fifth should be rebeard Prof. Bunker, they would have seen the capital of state some seventeen years. Greatest success in life is amassing wealth state some seventeen years. He also gave a full account of the domestic to the neglect of the culture of his children, moved from the cow's udder and the hands facilitate the coagulation of the milk and they are turned and oiled every day until COOKING AGRICULTURAL STEAMER the need of such a work as the board is methods of life in those days. Wheat was as well as his own. Then there are disad
beard Prof. Bunker, they would have seen to the need of such a work as the board is methods of life in those days. Wheat was as well as his own. Then there are disad
beard Prof. Bunker, they would have seen to the need of such a work as the board is methods of life in those days. Wheat was as well as his own. Then there are disad
beard Prof. Bunker, they would have seen the coagulation of the domestic before milking. I have never seen a strain
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beard Prof. Bunker, they would have seen the coagulation of the domestic before milking. I have never seen a strain
beard Prof. Bunker, they would have seen the coagulation of the milk and seed from the cow's udder and the hands as well as his own. Then there are disad
beard Prof. Bunker, they would have seen the coagulation of the domestic beard is used for that beard prof. Bunker, they would have seen the coagulation of the milk and the cow's udder and the banks are like the coagulation of the milk and the cow's udder and the banks are like the coagulation of the milk and the cow's udder and the banks are like the coagulation of the milk and the cow's udder and the banks are like the coagulation of the milk and the cow's udder and the banks are like the coagulation of the domestic beautiful to the need of such as the banks are like the coagulation of the domestic beautiful to the need of such as the cow's udder and the banks are like the coagulation of the domestic beautiful to the need of the cow's udder and the banks are like the coagulation of the domestic beautifu performing. He also spoke of the reaction grain chiefly raised, and there being no for- vantages which belong to the farmers as a er that would remove the soluble parts of that are not retained in the curd, but have purpose and after two or three applications egg producers the Leghorns or Hamburgs class; for instance, many things which he filth from the milk. The flavor is sure to risen to the surface, must of necessity run but very little is required to keep them bright are the best, though small breeds. For poulyoung men, as it had resulted in destroying the country who are market. One man in Caledonia county who and his family need he cannot make or raise to the surface, must of necessity run but very little market. One man in Caledonia country who and his family need he cannot make or raise to the surface, must of necessity run but very little market. One man in Caledonia country who and his family need he cannot make or raise to the butter or cheese, and off with the whey. If the object is to feed and clean. most people dislike that kind of extract, the begs upon cream or to manufacture a I have a few words I wish to say in favor Piymouth Rocks are the best, though the The washing of pails, strainers, etc., is a large quantity of whey butter or grease, the of that much berated commodity made from part of the dairy work that is often done process is a good one. But on the other pure skimmed milk, milk that has been retoo hastily and carclessly. You set your hand if the object is to realize the most lieved from that troublesome constituent, butdairy help to cleansing the utensils; your profit from the milk and yet make as good if ter. The popular idea of skimmed cheese is wish is to have them first rinsed with warm not a better quality of cheese, churn the that they are closely related to the family of paying business. water to free them from the milk, then have cream from the night's milk and save the grindstones and are of nearly the same value them washed and scalded. My experience waste. I know that the whey, if this pro- as an article of food. With regard to some has been that if there was any boiling water cess is conducted properly, is of but little specimens that find their way to market I about the premises it was sure to go into value, but there is a cheaper food for hogs fully coincide with this opinion. But skimmed New Hampshire this winter, I could not but The discussion was very spirited, special the pails and strainers first, thereby scalding than cream and a better material for oiling cheese can be made that will bring as high observe the barns and the cattle, and was cheese than rancid, offensive-smelling whey a price in market as many kinds of new whole greatly surprised to find so very many large washing a difficult job. Tin pails washed grease, that can certainly add no agreeable milk cheese and give as good satisfaction to farms on which the stables were but little 640 lbs, sold, besides what was used in a in this manner soon acquire a white coating flavor to the cheese. If cheese made after the consumer. It we make this kind of better than an open shed fronting the south. family of seven persons. Mr. Miller of Bar- upon the inner surface and are trou bled more this manner answers every demand of the cheese to suit the palate of the purchaser, To be sure if there was a high wind these consumer, equally with the other, then it is and convince him of the intrinsic value of its stables would shelter the cattle a little from prepraed for rinsing and washing in a pail the best for it puts the most money into the nutritive qualities, we shall be in a fair way the blast, but on a still cold, night the therfor that purpose, and let them be scalded pocket of the dairyman, not by deception or to overcome the prejudice against it. Milk mometer would indicate nearly as low a tem-

everything about the milkroom sweet and nearly double the amount of the flesh forming substance that we have in whole milk vengeance in this thoughtless, slip-shod way cheese and nearly the same amount as in of farming, for very many of the farmers are the day's work, the cream taken from the beef. The fat to furnish heat we can supply stock raisers in these states, making this their

delphia boy has said his "Now I lay me," clously fed, but remember my calves and he adds, in a truly thankful spirit, "Ma, ain't

Correspondence.

Care and Management of Poultry.

To make poultry pay a good square profit in the production of a perfect choese is a we must devote care and attention ourd mill. The poorest one is a sink for the just as much as we do to our horses, cows draining of the curd. I do not wish to be and sheep. If we did not give our cows any understood that the finest cheese cannot be more attention than most farmers do with made with the use of the sink, but I believe their poultry, we would say cows don't pay : more fine cheese is made in factories where it costs more to keep them than they are the curd is ground in a mill, than in those worth. The fact is, people have no idea where the curd sink is in use, other things that hens and other poultry will take care of being equal. In the use of the curd mill themselves by throwing them a handful of the whey can be run from the vat as soon as the curd has obtained sufficient firmness with.

They are apt to keep a cockerel of their own out regard to the development of acid, the stock year after year, or exchange with a curd packed on the sides of the vat and al. neighbor and get one just as near related as this process we get a separation of the whey result is some of the chicks are small, puny. from the curd with less handling. The tenmass. In the sink it requires constant again, the pullets don't seem to shell out the handling to prevent this so that after the eggs favorably. Now they should first be combined. The use of the sink necessitates not affect them much; give them a good, the holding of the curd in the whey until the warm place then they will thrive; give them whey changes or enough acidity is developed plenty of egg-producing food, such as fresh, for the purpose. Often in the summer months clean water, boiled potatoes, shorts mixed cheese. In this process the curd after drain. poultry stock, whether for market, for eggs, ing from twenty to thirty minutes, is cut in or for fancy breeding, if properly cared for squares eight or ten inches wide and packed and faithfully attended to is as paying busitwo and two, the upper surfaces together. ness as anything raised on the farm, but if After draining another half hour or until the not cared for, nor their wants provided for, is surplus whey has run off, the curd is cut in apt to cause the complaint that poultry raisstrips two or three inches in width and thrown ing don't pay. I feel perfectly justified in to one side of the vat where it remains until saying that it will pay any farmer to invest the change is detected by the taste or suell. in paying some reliable breeder of thorough-It is then ground, salted, and put to press, bred stock a good price for a pure bred cock-From one and one-half to two pounds of fac- erel of some variety, even if it costs from \$2 tory filled salt is used to one thousand to 35, and no farmer that keeps the common pounds of milk, according to the dryness of fowls can afford to do any other way. 1t when the curd is put in the hoops. After wants of the fowls as you do the wants of the cheese has been in press one hour the other stock; it is not so much in the breed followers are removed and the upper edge of that makes poultry breeding profitable as it try for the table the Brahmas, Cochins and

three latter breeds are good average layers.

If well attended and judiciously fed, housed,

and marketed in the appropriate season, the

culture of poultry is, and always will be, a

On a trip through a part of Vermont and Add to this almost inhuman way of caring for stock the fact that it was fed on late cut hay and straw, and the wonder is that the cattle live through to spring. I do really be-lieve that if Vermont and New Hampshire would make their hay from two to four weeks earlier in the season than they do usually and that at no extra expense, and would expend say fifteen dollars on an average to make their stables warm that the gain in one year 100 100 100 100 would be more than two million dollars. It We have then in skimmed milk cheese is said that you can touch a man most effectaully by touching his pocket; now I think the pockets of the farmers are touched with a which has the advantage.

eighty-one dollars as her yield within the last seven months besides the milk used in

great surplus of apples, and after filling all the eider barrels we could buy or borrow we and I never saw handsomer or fatter yearthat they all died with black leg in the ful-AT HED time now, after the little Philagovern yourself accordingly, if you care to.
T. C. Naramore.